

Exhibit 7



MENUS

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DINNER

LUNCH

POWER LUNCH PRIX FIXE

DESSERT

COCKTAILS

BAR MENU

RAW & COLD

CAVIAR SERVICE

50gr of European Royal Osetra Served with Traditional
Accompaniments

200

SEAFOOD PLATEAU

Daily Collection of Raw Bar Seafood & Shellfish Add King Crab
+20
59 per person

KUMAMOTO OYSTERS

Mignonette,

Add Osetra Caviar +40

26

CHILLED JUMBO PRAWNS

Cocktail Sauce

28

YELLOWTAIL CROUTON

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APPETIZERS

CAESAR SALAD

Little Gem, Aged Parmesan, Anchovy, Creamy Myung Ran
Dressing

24

OSCAR'S WEDGE SALAD

Iceberg, Heirloom Tomato, Red Onion, Kikorangi Blue,
Prosciutto Chips, Yuzu Honey Vinaigrette

26

BURRATA

Saffron Turnip Purée, Cherry Tomato, Balsamic

24

CARAMELIZED BACON

Tonic O1 Foie Maple Syrup

23

MAINE CRAB CAKE

Potato Strings, Tarragon Dill Tartar

35

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**ENTREES****RIGATONI POMODORO**

Heirloom Tomato, Basil, Aged Parmesan

33**FAROE ISLAND SALMON**

Fava Bean Puree, Pickled Daikon, Smoked Oil

44**LOBSTER NEWBERG**

Cognac, Tarragon, Lobster Coral

59**CHICKEN A LA KEENE**English Peas, Cherry Tomatoes, Asparagus, Piquillo, Creamy
Sherry Sauce

(Plant-Based Option Available Upon Request)

44**HALIBUT**

Trout Roe Caviar, Affilia Cress, Grapefruit Beurre Blanc

45**LAMB CHOPS**

Pistachio, Caramelized Yogurt

67

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SCALLOPS

Corn Purée, Pickled Fennel, Arugula Salad

55

STEAKS

SIGNATURE DELMONICO RIBEYE

18oz, Brandt Family Farms, CA

79

EYE OF DELMONICO

12oz, Brandt Family Farms, CA

68

FILET MIGNON

10oz, Allen Brothers Angus, SD

66

BONE-IN NEW YORK STRIP

18oz, DemKota Ranch, SD

73

DRY AGED BONE IN RIBEYE

22oz, DemKota Ranch, SD

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150

WAGYU COTE DE BOEUF

36oz, Westholme Wagyu, AU

250

PORTERHOUSE FOR TWO

4Ooz, DemKota Ranch, SD

195

BUTTERS

Black Garlic Butter 6

Spicy Kosho Butter 6

SAUCES

Sichuan Peppercorn Sauce 6

Creamy Blue Cheese Sauce 6

Shallot Beef Jus 6

SIDES**SAUTÉED WILD MUSHROOMS**

Olive Oil

17

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17

CHARRED BROCCOLI RABE

Aleppo, Garlic Olive Oil

15

CREAMED SPINACH

Garlic Bechamel

15

HASH BROWNS

Espelette, Crème Fraîche, Chives

Add Ossetra Caviar +MP

18

HAND CUT FRENCH FRIES

Spicy Mustard Aioli

15

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